Fried Chicken + Walnuts

1 lb. Boned Chicken (Cubed)
1 egg White - unbeaten
1T. Corn Starch
6T. Oil - 2 slices ginger
2C. Eng. Walnuts Blanched
oil for deep frying
1T. Wine 3T. Soy Sauce
1T. Sugar 1T. Cornstarch with 1T. H_2O

① Cut chicken in ½in. Cubes, Mix with unbeaten egg White + 1T. Cornstarch
② Blanch Walnuts in boiling H_2O 15 Min
3. Heat oil + deep fry walnuts til light brown.
4. Heat 6T. Oil; add ginger + chicken + fry a few minutes
5. When chicken changes Color add Wine, Sugar + Soy Sauce. Fry for a few more minutes then add Cornstarch Mixture + Walnuts. Mix well + serve at once.